

The following key may be helpful in distinguishing *L. superbum* from *L. canadense*.

- PERIANTH-segments strongly recurved; upper portion of filaments strongly curved outward, anthers widely separated; seeds comparatively large.....*L. superbum*.
 PERIANTH-segments moderately recurved; filaments straight or nearly so; anthers close together or in contact; seeds comparatively small.....*L. canadense*.

I wish to express my appreciation of courtesies extended by the staff of the Department of Botany of the Field Museum of Natural History.

GARY, INDIANA.

EDIBLE PLANTS.—Most botanists know ten or a dozen wild plants which are useful as food but after reading this excellent and authoritative work by Professors Fernald and Kinsey¹ the number available will reach well over 1,000. It is to be hoped that the welcome and enthusiastic cry, "There's such and such a genus, new to the region", so familiar to field-botanists, will not be too suddenly changed to, "There's Spring-Cress, we'll have it for salad at lunch!" Not only does the book make you want to get out the vasculum and digger which have been put away for the winter, but it stirs the desire for field-work of quite a different sort. Many species can be eaten during the cold months and if you read carefully, you will realize that the following of this fascinating subject can keep you adequately supplied with nourishment, if not with luxuries, for twelve months of the year.

The book has long been in preparation and that it is published during these critical times is a welcome fact; with its aid many ration coupons will be saved. It is a comprehensive volume, embracing all groups of plants, both cryptogams as well as phanerogams, and is copiously illustrated. Each species is clearly described so that one should encounter no difficulty in the identification of the plants. However, to make quite certain that no mistakes will be made on the part of those persons not intimately acquainted with the flora of the region, an excellent chapter entitled "POISONOUS FLOWERING PLANTS LIKELY TO BE MISTAKEN FOR EDIBLE SPECIES" is included. Here one finds a complete discussion of the poisonous elements, a warning as to which edible plants the poisonous ones closely resemble, and a lucid description of the lethal organs. Because these poisonous species are further classified as to the part containing the toxic principle, *i. e.* whether root, stem, leaf or fruit, it is difficult to see how errors in determination can possibly occur. In addition, careful and explicit instructions concerning the poisonous fungi are included. These are printed in **bold face type** which is a further help.

In the organization of the chapters the authors have shown excellent judgment. The first, a long one, classifies the edible wild plants according

¹ *Edible Wild Plants of Eastern North America*, by MERRITT LYNDON FERNALD and ALFRED CHARLES KINSEY. (*Special Publication*, THE GRAY HERBARIUM OF HARVARD UNIVERSITY.) The Idlewild Press, Cornwall-on-Hudson, N. Y., 1943. xiv + 452 pp. \$3.00.

to uses. Thus, we find grouped together those plants suitable for purées and soups, those used as starchy or root-vegetables, cereals, nuts and breadstuffs, those which furnish cooked green vegetables, and so on. The lists are comprehensive so that anyone wishing to plan a menu consisting chiefly of native plants, can quickly go through these, making his selections from such plants as are in season and easily obtainable. The second chapter contains the admonitions regarding poisonous plants mentioned above. The third one discusses at length each species of flowering plant which possesses an edible part. The plants are systematically grouped into families, genera and species. For each species there is given an extremely clear but brief description, together with the complete range of the plant in North America, and its use or uses in culinary art. There follows a good discussion, including valuable historical material embracing significant facts from Indian lore, the personal experiences of the authors as well as those of their scientific colleagues and predecessors, together with numerous recipes. Each of these discussions is written so entertainingly and is so crammed full of useful knowledge and folklore that one can spend hours rereading them. The recipes themselves are splendid; many are quite new and have never been previously published. Even those plants about which culinary references have been made but which the authors have not personally tried are included. In such cases appropriate comments and other suggestions are freely given. The last two chapters contain the descriptions of the cryptogams and their edible species, and the bibliography.

The bibliography contains over 175 references to botanical and other journals, books, and monographs. Although the authors warn us that it is by no means complete, it is certainly comprehensive. The fact that many species owe their palatability to the experimentation of pioneer botanists, naturalists and explorers, to say nothing of the old country cookbooks of many years ago, and that these references are available in one volume, gives to the list an added significance. Though space has been a limiting factor and only short comments are included in many instances, the references to the original sources will furnish those readers desirous of delving deeper into certain aspects of the subject an excellent opportunity to explore further this vastly interesting field.

Because of the complete range given for each plant, persons living outside the region defined by the title will find the volume especially useful. About two-thirds of the species mentioned occur in the South and Middle West. This fact enhances the utilitarian value of the book and it is to be hoped that its universal interest will extend to those areas outside of "eastern North America".

The authors have succeeded admirably in their endeavor. The book is really superb in every regard and should enjoy widespread popularity. For botanists and naturalists it is, of course, a "must". For the home economist it is essential. The general reader, garden-club enthusiast and amateur scientist will also find it of immense interest.

In no sense has scholarship been sacrificed for the sake of popular appeal to the layman. But one feels that the book was written from sheer pleasure in the knowledge gained from long field-experience and with a desire to make available to others these rich accomplishments. That it is accurate and scientific as well as being written in simple, nontechnical language is an achievement for which the authors deserve great credit.

And it completely surpasses in every aspect other, and comparatively recent, books on the same general subject.

So many works are written expressly for the layman that the lessons gained from them are usually lost in the subjective viewpoint which most authors unconsciously assume. *Edible Wild Plants* consistently maintains the high standard of objectivity which its authors have set for it. As a result the layman profits immeasurably and at the same time the natural scientist is provided with a critical and scholarly book, at all times useful as a reference work of supreme importance.—MILTON HOPKINS, The University of Oklahoma, Norman, Oklahoma.

TRILLIUM UNDULATUM Willd., forma **Cleavelandicum** (Wood), comb. nov. *T. erythrocarpum*, var. *Cleavelandicum* Wood, Cl.-bk. ed. 2: 546 (1848). *T. Cleavelandicum* Swallow ex Wood, l. c., as synonym.

Although the handsomest of our species of *Trillium*, *T. grandiflorum*, is the most fickle and sporty member of the genus, with scores of described aberrant variations, the Painted Trillium, *T. undulatum*, sometimes sports, as indicated by the late Walter Deane who, in RHODORA, x. 21–24 and 214–216 (1908), described in detail plants of forma *Cleavelandicum* with the sepals simulating foliage-leaves and the true leaves in 1–3 distant whorls, and the frequent forma *polymerum* Victorin, in which the leaves are 4 or more (up to 8) in a single whorl and the flowers 4–8-merous. Forma *Cleavelandicum* was described almost a century ago, Wood's account following.

β. *Cleavelandicum* Wood. (*T. Cleavelandicum*. *Swallow!*) *Sep.* developed into leaves, which are but little smaller than the true leaves; *pet.* 6, the 3 outer but partly colored. Otherwise as in α.—Brunswick, Me.! This is probably a metamorphosis; but Mr. S. has gathered it three years in succession, and also finds it thus far unaltered when cultivated from the root. Its claims to the rank of a species must be tested by plants reared from the seeds. (*Dr. T. Rickard* comm.)

Although there is no indication of the source of the name given by Mr. Swallow and taken up by Wood, it is obviously in honor of PARKER CLEAVELAND (1780–1859), for many years President of Bowdoin College in Brunswick, where Mr. Swallow found the plant.

A sheet of the original material, sent by Mr. Swallow to Asa Gray, was discussed by Mr. Deane. In that material the petals are 6; the several sheets of specimens from Holderness, New